

Waters Edge

Seven course degustation \$110pp

First Course

Chicken liver pate, poached prunes,
dried figs, toasted brioche

Second Course

Tartare of Yellow fin tuna, avocado cream,
puffed rice, Sesame seed

Third course

Goat cheese and mushroom Pithivier,
Beetroot relish, nigella seeds, Baby carrot

Fourth course

Caramelised pork belly, parsnip puree,
Apple and date chutney, puffed crackling

Fifth Course

Lamb back strap, smoked aubergine puree,
Dutch carrot, Fondant potato and thyme jus

Sixth Course

Strawberry sorbet

Seventh Course

Deconstructed lemon meringue, candied citrus,
Coconut ice cream